Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

	2/18				7:40	9:08		S-92							5	16	Page 1	of <u>2</u>
	<b>irpo</b> tabli				tion: 1-Routine	2-Follow U	p 3-Co	mplaint		4-	Inve	stiga	tion	1	5-CO/Construction  Number of Repeat Viola	6-Other	TOTAL/S	CORE
Qı	Jic	kΤ	rip	#9	935	1.	Oscar Mi			T					✓ Number of Violations C	COS:	14/8	3/R
20 20	ysic 106	al A S	G	olia	ad Rockwall, 1	x 7508 Exol	st control : labú 12/10/23	3		Ho N/a	od				ervices 8/31/23 1000g No No			<i></i>
Ma					Status: Out = not in co	ompliance IN = in one in the interest item.	compliance em			obser eckm					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site $\mathbf{R}$ = repeat vio	lation W= V	Watch
Co	1	-	Cto	4	Pric	ority Items (3 l	Points) viol	ations R	equi	_					ive Action not to exceed 3 da			ſ
O U T	I N				]	R	O U T	N	N O	N A	C O S							
		~			1. Proper cooling time	and temperature					~				12. Management, food employ knowledge, responsibilities, a Sign posted at all hand sign posted at all	nd reporting	employees;	
	~				2. Proper Cold Holding	g temperature(41°)	F/ 45°F)				~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from	
	/				3. Proper Hot Holding See	temperature(135°	PF)								Preventing Con	ntamination by Han	ıds	
		~			4. Proper cooking time	and temperature					1				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	
		~			5. Proper reheating pro Hours)	ocedure for hot hol	lding (165°F i	in 2			~				15. No bare hand contact with alternate method properly foll			
	~				6. Time as a Public He	alth Control; proc	redures & rec	ords					J		٠.	eptible Populations		
					/	oproved Source					•				16. Pasteurized foods used; pr Pasteurized eggs used when re Eggs		fered	
	~				7. Food and ice obtained good condition, safe, a destruction QT dis	nd unadulterated; tribution c	parasite	in								hemicals		
	~				8. Food Received at pr Checking	oper temperature					~				17. Food additives; approved & Vegetables All precut and pa	ckaged		ts
		Protection from Contamination									<b>'</b>				18. Toxic substances properly	identified, stored an	d used	
	~				9. Food Separated & p. preparation, storage, di			l							Wate	er/ Plumbing		
3					10. Food contact surfact Sanitized at _200_			and	•		~			i	19. Water from approved sour backflow device Air gap approved	•	• •	
	~				11. Proper disposition reconditioned Disca	of returned, previo	ously served o	or			~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
		_			_						_	_						
0		N	NT.	C	Pr	iority Foundat	tion Items								rective Action within 10 days	S		D
O U T	I N	N O	N A	C O S	,	iority Foundat n of Knowledge/			ts) 1	violat O U T	I N	Requ N O	N A	Cor C O S		s re Control/ Identific	ation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) Oscar Millan	Print: Oscar Millan	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: <b>Trip #935</b>	Physical A		City/State: <b>Rockwall</b>	, Tx	License/Permit # FS-9289	Page 2	of <u>2</u>			
-			TEMPERATURE OBSERVAT		,						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	ation		Temp			
Taquito roller grills  145,151,152,149,154			Ice freezer		UC cooler		3	36/3			
		WIC beer		37	Pizza cooler						
Hot	dogs 145,148,147		WIF htt	2	Mozz,egg, sausage			37/34/35			
Sel	f serve sandwichs		WIC soda	38	Below macnchz		١Z	37			
Pizza 1	146, sausages croissa	148	Tortillas warmer139		Sub cooler						
Ва	con egg taco,141	143	Cold brew coffee cooler	37	Ham/turkey			36/35			
Sau	sage egg taco, 142	141	Soft serve	34	Bler	nd chz/chick	en 3	36/3			
lo	ce cream freezer	3			Cut I	ettuce/slice to	om 3	37/3			
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS						
Item Number			ENT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO T	THE CONDITIONS OBSERV	'ED AND	)			
42	NOTED BELOW. all temperatures are taken in t										
	Clean all drawers and under cabinets at coffee/tea area  Clean all under cabinets at frozen drink station										
	Clean all ice chutes, v										
	·		fully close, other fill gap o	n side							
	South Front door does										
	South side doors, one doesn't fully close										
			need to be cleaned on top	very du	ısty						
47	CO2 tanks need to be secure to wall										
39	Hang mops to dry properly, sitting in bucket will attract flying insects										
26	Allergen label on self serve pastry										
	Restrooms equipped greater than 100										
	Hand sink equipped greater than 108										
	3comp sink 131 using quat sani 200ppm										
42/45	5 WIC, lot of floor store need better organization, shelves and floors under shelves very dirty										
	WIC, eggs 36, sausage 34, pizza dough 34, slice cheese 34, blend cheese 35										
W	Hand held sprayer on 3 comp becoming rusty, non cleanable										
43	Light out in 3comp sink area										
	General detail cleaning underneath shelves in soda room										
45											
32	Time to sand or replace red cutting board										
44	Missing both lids on dumpster										
	Wilson's both lide on de	Прэссі									
Received (signature)	See abov	'Δ	See ab			Title: Person In Charge/	Owner				
Inspected	1 by:	<u> </u>	Print:								
(signature)		0	> Richard	l ШіШ							